

## APPETIZERS

<b>Pão de Queijo</b> (V).....	15
Traditional fried cheese bread, crispy on the outside, soft on the inside.	
<b>Abacate Marajá</b> .....	13
Half avocado stuffed with shrimp, tomato, cilantro, onion, green pepper, and a house-made dressing.	
<b>Escondidinho de Carne Seca e Queijo</b> .....	15
Baked yuca purée stuffed with sun-dried beef and melted cheese.	
<b>Mexilhão à Carioca</b> .....	15
Large half-shell jumbo green mussels in a butter sauce with leek, watercress, and garlic.	
<b>Mexilhão ao Coco</b> .....	14
Half-shell jumbo green mussels sautéed in garlic and olive oil with a spicy coconut sauce.	
<b>Cogumelo com Siri</b> .....	16
Grilled Portobello mushroom topped with crabmeat, olive oil, fresh cilantro, tomato, green pepper, onions, and garlic sauce.	
<b>Churrasquinho</b> .....	10
Grilled skewer served with farofa and vinaigrette. Choice of: Beef or chicken.	
<b>Churrasquinho Misto</b> .....	14
Grilled skewer with beef, chicken, pork, and sausage. Served with farofa and fresh vinaigrette.	
<b>Churrasquinho de Camarão</b> .....	13
Grilled shrimp skewer basted with herb sauce.	
<b>Filezinho à Palito</b> .....	14
Cubes of beef sirloin sautéed with onions, tomato, and green pepper.	

### SERVED WITH OUR HOMEMADE SPICY SAUCE

<b>Coxinha de Galinha</b> (G).....	13
Chicken croquette stuffed with provolone cheese.	
<b>Bolinho de Bacalhau</b> (G).....	13
Codfish croquette.	
<b>Bolinho de Carne</b> (G).....	13
Ground beef croquette.	
<b>Bolinho de Feijoada</b> (G).....	13
Black bean croquette stuffed with cheese and collard greens.	
<b>Mandioca Frita</b> (VE).....	13
Fried yuca.	

<b>Carne de Sol com Mandioca</b> .....	15
Sun-dried beef cubes served with fried yuca.	
<b>Linguiça com Mandioca Frita</b> .....	15
Spicy sausage served with fried yuca.	
<b>Frango à Passarinho</b> .....	14
Crispy fried chicken pieces on the bone.	
<b>Linguiça à Palito</b> .....	14
Sliced spicy sausage sautéed with onions.	



Vegan



Vegetarian



Contains Gluten

# The Grill From Ipanema

SERVING AUTHENTIC BRAZILIAN FOOD SINCE 1992

## SALADS

*Served with our homemade orange and mustard dressing*

<b>Salada Mista com Camarões</b> .....	26
Grilled shrimp served over romaine lettuce, spring mix, watercress, onion, orange, tomato, hearts of palm and avocado.	
<b>Salada Mista com Peito de Frango</b> .....	25
Grilled chicken breast served over romaine lettuce, spring mix, watercress, onion, orange, tomato, hearts of palm and avocado.	
<b>Salada Amazônia</b> .....	24
Romaine lettuce and spring mix with watercress, onion, tomato, hearts of palm, avocado, carrot, cucumber, boiled egg, and crispy bacon on the side.	
<b>Salada Arpoador</b> (V).....	19
Romaine lettuce and spring mix with watercress, onion, orange, tomato, hearts of palm and avocado.	
<b>Ipanema Frios</b> .....	18
A refreshing combination of smoked salmon, steamed shrimp, hearts of palm, avocado, lettuce, and capers.	
<b>Salada Verde</b> (V).....	12
Romaine lettuce and spring mix with tomato and cucumber.	

## SOUPS

<b>Sopa de Feijão</b> .....	9
Blended black bean soup with meats, served with parmesan cheese and bacon.	
<b>Caldo Verde</b> .....	11
Traditional Portuguese potato soup with smoked sausage, collard greens, garlic, and onion.	
<b>Sopa de Sururu</b> .....	12
Spicy mussels soup with vegetables, cilantro, onion, tomato, leeks, jalapeños, and scallions.	
<b>Creme de Vegetais</b> .....	11
Creamy vegetable soup with broccoli, zucchini, yellow squash, carrots, onion, garlic, watercress, and chicken broth.	

## VEGETARIANS

<b>Vegetariano</b> (V).....	23
Vegetarian dish with sautéed collard greens, vegetables, rice, black beans, farofa, and salad with hearts of palm, avocado, and olives.	
<b>Moqueca Vegetariana</b> (V).....	26
Prepared with our homemade tomato sauce, mixed vegetables, portobello mushroom, palm oil, and coconut milk for a rich, flavorful blend. Served with rice and your choice of side.	

(V) Vegan

(V) Vegetarian

(G) Contains Gluten

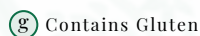
18% gratuity included for all parties up to 9 guests. For parties of 10 or more guests, a 20% gratuity will be applied.

## CHEF'S STEAK SPECIALS

<b>File Brasília</b> .....	MKT Price
Grilled 10 oz. filet mignon in a Madeira sauce, served with mashed potatoes and sautéed vegetables.	
<b>Costela de Carneiro ao Alecrim</b> .....	MKT Price
Grilled whole or half rack of lamb (8 or 4 ribs) marinated in red wine, rosemary, curry powder, garlic, and olive oil sauce. Served with rice, black beans, and sautéed vegetables.	
<b>Bisteca de Contra Filé</b> .....	MKT Price
20 oz. Angus ribeye steak, grilled to perfection. Served with rustic potatoes and sautéed vegetables.	

## STEAK & MEAT

<b>Feijoada</b> .....	32
Brazil's national dish. A rich stew of black beans, dried beef, pork, sausage, and smoked meats. Served with rice, collard greens, farofa, and orange wedges.	
<b>Churrasco Misto</b> .....	34
Mixed grill of beef, chicken, sausage, and pork. Served with rice, black beans, sautéed vegetables, farofa, and vinaigrette.	
<b>Picanha Grelhada</b> .....	32
Grilled sirloin cap served with rice, black beans, farofa and vinaigrette. Choice of: French fries, collard greens, or sautéed vegetables.	
<b>Picanha Biro</b> .....	33
Grilled sirloin cap served with arroz biro (rice mixed with eggs, parsley, scallions, bacon bits, and potato sticks) and sautéed collard greens.	
<b>Picanha Rústica</b> .....	32
Grilled sirloin cap served with roasted potatoes and sautéed vegetables.	
<b>Carne de Sol</b> .....	36
Flank steak marinated with kosher salt, milk, black pepper, and garlic for 24 hours, then dried for 12 hours. A traditional dish from Brazil's northeast. Served with rice, fried yuca, black-eyed pea salad, and garlic butter.	
<b>Baião de Dois</b> .....	33
Grilled New York strip steak topped with sautéed onions, served with baião de dois (a combination of rice, black beans, and cheese) and sautéed vegetables.	
<b>Contra Filé Corcovado</b> .....	32
Grilled New York strip steak served with French fries, rice, and sautéed vegetables.	
<b>Carré à Mineira</b> .....	25
Pork chops served with rice, tutu à mineira (a black bean and yuca flour purée), and collard greens.	
<b>Linguica à Mineira</b> .....	24
Grilled spicy pork sausage served with rice, black beans, collard greens, and farofa.	



## SEAFOOD

### MOQUECAS

#### Step 1: Pick Your Style

##### Moqueca à Capixaba Style

Prepared in our homemade tomato sauce with fresh cilantro, onion, green pepper, and tomato. Served with white rice and your choice of: Yuca Purée, Sautéed Vegetables, Fried Yuca, or Collard Greens.

##### Moqueca à Baiana Style

Prepared with our homemade tomato sauce, fresh cilantro, onion, green pepper, palm oil, and coconut milk for a rich, flavorful blend. Served with rice and your choice of: Yuca Purée, Sautéed Vegetables, Fried Yuca, or Collard Greens.

#### Step 2: Pick Your Seafood

<b>Peixe</b> (Fish).....	30 (For 2: 59)
<b>Camarões</b> (Shrimp).....	33 (For 2: 64)
<b>Frutos do Mar</b> (Mixed Seafood)..... <i>(Fish, Shrimp, Mussels, Squid, Scallops and Clams)</i>	34 (For 2: 66)

#### Step 3: Indicate Spiciness

Mild / Medium / Hot / Very Hot

##### **Brazilian Paella**..... 37 (For 2: 69)

A customer favorite! A mix of shrimp, mussels, squid, fish fillet, and clams with rice. Prepared in a spicy green sauce with cilantro, watercress, jalapeños, green pepper, garlic, onion, curry powder, white wine, and olive oil.

##### **Caldeirada de Frutos do Mar**..... 37 (For 2: 69)

Portuguese-style seafood stew with octopus, mussels, clams, shrimp, fish, and scallops. Prepared with coconut milk, palm oil, heavy cream, onion, cilantro, and tomato. Served with coconut rice and vegetables.

##### **Bobó de Camarão**..... 37 (For 2: 68)

A shrimp stew with yuca, cilantro, onion, tomato, green pepper, coconut milk, cashew nuts, peanuts, and palm oil. Served with rice and sautéed fresh vegetables.

##### **Camarões Carnaval**..... 34

Grilled butterfly large shrimp on the shell, basted with herb sauce. Served with rice and sautéed vegetables.

##### **Camarões Paulista**..... 34

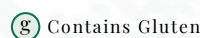
Large shrimp sautéed in olive oil and garlic, flambéed with brandy and fresh cilantro. Served with rice and sautéed vegetables.

##### **Salmão ao Molho de Maracujá**..... 28

Grilled salmon fillet in a passion fruit sauce. Served with mashed potatoes and sautéed vegetables.

##### **Salmão Vila Verde**..... 28

Grilled salmon fillet in a white wine and asparagus sauce. Served with mashed potatoes and sautéed vegetables.



## CHICKEN

<b>Frango ao Molho de Coco</b> .....	25
Grilled chicken breast in a coconut milk sauce. Served with coconut rice and sautéed vegetables.	
<b>Frango Cabo Frio</b> .....	25
Chicken breast sautéed in a light cream sauce with capers. Served with rice and sautéed vegetables.	
<b>Frango Vinicius de Moraes</b> .....	25
Chicken breast sautéed with five cracked peppers (spicy). Served with rice and sautéed vegetables.	
<b>Frango ao Alho</b> .....	24
Grilled chicken breast with garlic. Served with rice, black beans, and collard greens.	
<b>Frango Copacabana</b> .....	24
Grilled chicken breast served with rice, black beans, sautéed vegetables, farofa, and vinaigrette.	
<b>Pássaro Preto</b> .....	24
Crispy fried chicken pieces on the bone. Served with rice, black beans, collard greens, farofa, and spicy sauce on the side.	

## PASTA

**Pasta Choices:** Penne / Spaghetti / Linguine

<b>Bobó de Camarão com Massa</b> (g).....	26
Pasta with shrimp stew in a blend of yuca, tomato, cilantro, onion, green pepper, coconut, cashew nuts, peanuts, and palm oil sauce.	
<b>Filezinho com Massa</b> (g).....	26
Pasta with beef flank steak sautéed in a Madeira sauce.	
<b>Mexilhão com Massa</b> (g).....	26
Pasta with green mussels sautéed in a watercress and garlic sauce.	
<b>Massa Cabo Frio</b> (g).....	26
Pasta with chicken breast sautéed in a light cream sauce with capers.	
<b>Linguíça Apimentada com Massa</b> (g).....	26
Pasta with spicy pork sausage sautéed in a tomato and green pepper sauce.	

## SEAFOOD & CHICKEN STEW

<b>Ximxim de Galinha com Camarões</b> .....	32
A stew of shrimp and chicken breast in a blend of yuca, onions, tomatoes, green pepper, coconut milk, cashew nuts, peanuts, and palm oil. Served with rice, sautéed vegetables, and farofa.	



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## SIDES

<b>Arroz</b> (ve)..... 8 White rice.
<b>Feijão Preto</b> (ve)..... 8 Black beans.
<b>Arroz Biro</b> ..... 12 Rice with eggs, parsley, scallions, bacon bits, and potato sticks.
<b>Legumes do Dia</b> (ve)..... 10 Mixed sautéed vegetables.

<b>Couve</b> (ve)..... 10 Sautéed collard greens.
<b>Batata Frita</b> (ve)..... 9 French fries.
<b>Purê de Batata</b> (v)..... 10 Garlic mashed potatoes.
<b>Baião de Dois</b> (v)..... 12 A combination of rice, black beans, and provolone cheese.

## COCKTAILS

### OUR SPECIALTY

<b>Caipirinha</b> ..... 13 Made with cachaça, fresh lime, and sugar, shaken with ice. *Make it with house Vodka, Rum or Gin.
<b>Caipirinha Deluxe</b> ..... 16 Caipirinha made with top-shelf Cachaça, Vodka, Rum or Gin.
<b>Maracujinha</b> ..... 15 Made with cachaça, passion fruit, lime (optional), and sugar, shaken with ice.
<b>Maracujinha Deluxe</b> ..... 16 Maracujinha made with top-shelf Cachaça, Vodka, Rum or Gin.
<b>Moranguinha</b> ..... 16 Made with vodka, strawberry, lime, and sugar, shaken with ice.
<b>Moranguinha Deluxe</b> ..... 17 Moranguinha made with top-shelf Cachaça, Vodka, Rum or Gin.

### HOUSE CLASSICS

Martini..... 15
Old Fashioned..... 15
Manhattan..... 15
Cosmopolitan..... 16
Aperol Spritz..... 14
Margarita..... 16
Expresso Martini..... 16

## BEERS

Bohemia (Brazilian)..... 8
Brahma (Brazilian)..... 8
Heineken..... 7
Miller Lite..... 7
Corona..... 7
Amstel Light..... 7
Negra Modelo..... 7
Dos Equis..... 7
Lagunitas IPA..... 8
Sapporo..... 7
Asahi..... 7
Yuengling (On Tap)..... 9
Heineken (On Tap)..... 9

## HOUSE WINES

Sauv. Blanc..... 10	Cabernet..... 10
Chardonnay..... 12	Merlot..... 10
Vinho Verde..... 10	Pinot Noir..... 10
Pinot Grigio..... 12	Malbec..... 12
Sparkling..... 8	Malbec Rosé.. 10

\*Full Wine List available upon request.

## NON-ALCOHOLIC

<b>Sucos</b>	
Fresh-squeezed Lime Juice..... 8	
Passion Fruit Juice..... 7	
	Small Large
<b>Guaraná</b> ..... 4.5 12	
A Brazilian soda made from guaraná berries.	

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